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# Sarah Lew`s Layered Potato Casserole

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

Servings: 8

**4 medium raw potatoes, pared and sliced**

**1/2 head cabbage, sliced**

**1 1/2 cups apple, diced**

**1 medium onion, sliced**

**salt**

**pepper**

**3 tablespoons butter**

**1/2 pint whipping cream**

**1/2 cup Parmesan cheese**

**3/4 cup bread crumbs**

Butter a three-quart, long, flat casserole.

Place potatoes as the bottom layer. Then layer the cabbage, apple and onion. Place butter dabs on top. Pour the whipping cream evenly ovr the casserole.

Bake, covered, for 45 minutes at 350 degrees.

Uncover and top with the Parmesan cheese and bread crumbs.

Brown in the oven for an additional 10 to 15 minutes.

## Side Dishes

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*Per Serving (excluding unknown items): 222 Calories; 17g Fat (69.5% calories from fat); 4g Protein; 13g Carbohydrate; 1g Dietary Fiber; 56mg Cholesterol; 237mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat.*